

LUNCH AND DINNER



PROMOTIONS

BREAKFAST COMBO

+\$40 Includes 1 American coffee or refill pot coffee, 1 Fruit juice of the day and 1 portion of seasonal fruit.

Brekfast served from 9 a.m to 2 p.m.

MIMOSAS AND SPRITZ FIFI ORDER THE SECOND AT HALF PRICE

Branches: Valle, Roma, Teotihuacan and AIFA, every day from 12 p.m. to 2 p.m. Condesa: Every day from 3 p.m. to 5 p.m.

COMETODO: CHAMORRO AND TACOS

Eat all the tacos you want, chamorros cooked with beer or marinated. **\$290 per person.**

Promotion valid from monday to friday from 2 p.m. to 5 p.m.

Cometodo's promotion is personal. It is deliverd one main course or taco at a time.

This promotion only is from 2 p.m. to 5 p.m.

it's for enjoying into the restaurant. It isn't for take away. It is valid while stock last.

This promotion doesn't include drinks and it can't join with other promotions or discounts.

Branches: Valle, Roma, Teotihuacán, AIFA and Lomas.

THE AFTER WORK

With the purchase of any mezcal drink, get a complimentary Corona, Victoria, or Pacífico beer. **Branches: Valle, Roma, Condesa and AIFA: Every day from 18 to 20hrs. Teotihuacan: Every day from 16hrs to 18hrs.**

MEZCAZUELAS HAPPY PACK

3 Mezcazuelas for **\$360.00** pesos.

Available Includes 2 oz of Criollo Mezcal from Estado de México by Jorge Millán, a mix of citrus fruits, grapefruit wedges, lime, orange, and a splash of grapefruit soda. **Branches: Valle, Roma, Condesa and AIFA, Monday to Thursday from 19hrs to 20hrs.**

FORGUETTEN BIRTHDAY?

We'll pamper you! Ask for your Birthday Cocktail, you deserve it!

Minimum purchase of **\$550.00 pesos**. Valid on your birthday with an official ID (INE).



**15% DISCOUNT
WITH NAPAM ID**

LUNCH AND DINNER



STARTER

Guacamole with Grasshopper. \$140.00

Served with corn tostadas.

Grasshopper Plate \$120.00

Grasshoppers sautéed with xoconostle, onion, garlic, and epazote.

Provolone Cheese \$220.00

Served with roasted peppers and chistorra.

Nachos with chili \$130.00

Served with chili, yellow cheese, guacamole, pico de gallo, and cream

Aguachile with Cecina 🔥 \$170.00

Thin slices of cecina, watermelon, red onion, and aguachile mix.

Pear Salad \$170.00

Mix of lettuce, blue cheese, pears in red wine, cranberries and toasted almonds. Dressed with mustard and honey vinaigrette.

SÁNDWICHES

Serrano Ham \$210.00

50 g cured prosciutto, pistachio mascarpone, fresh mozzarella, and arugula.

Pistachio Mortadella \$190.00

50 g mortadella al pistacchio, burrata, arugula, roasted vegetables, and olive oil.

Roasted Pork Leg \$180.00

50 g prosciutto arrosto, fresh mozzarella, arugula, olives, and olive oil.

Capresse \$180.00

100 g fresh mozzarella, burrata, pesto, roasted tomato, arugula, and balsamic vinegar.

Oven-Baked Pork Belly \$180.00

Porchetta (120 g) Roasted vegetables, arugula, and olives.

Meatballs \$190.00

120 g meatballs, provoleta cheese, fresh mozzarella, pomodoro sauce, roasted vegetables, and basil.

Italian Sausage \$180.00

Italian Sausage (120 g), Provoleta cheese, fresh mozzarella, roasted vegetables, pomodoro sauce, and basil.

Parmesan \$180.00

Eggplant Parmesan (120 g) Grated provoleta cheese, roasted vegetables, fresh mozzarella, and basil.

Beef Stew \$190.00

Beef Stew (120 g) Grated provoleta cheese, fresh mozzarella, roasted vegetables, special tomato sauce, and basil.

LUNCH AND DINNER



TACO 1 PIECE

Beef filet

\$90.00

Beef filet, Manchego cheese, refried beans, pickled radish, and serrano chili-lime salsa. Suggested pairing: Tobaziche Sola de Vega Oaxaca + \$85.00.

El Buba

\$110.00

Shrimp wrapped in bacon with bell peppers and Manchego cheese. Served with avocado and jalapeño-lime mayo. Suggested pairing: Espadín San José, Oaxaca + \$75.00.

Sr Barriga.

\$90.00

Pork belly, frijoles meneados, salsa verde de aguacate y cilantro. Suggested pairing Lechuguilla de Chihuahua + \$85.00

French

\$90.00

Beef tongue, green mole, and toasted pumpkin seeds. Suggested pairing: Pitzometl from Puebla + \$75.00.

El Mejor Amigo (Best Friend)

\$90.00

Grasshoppers, guacamole, and quesillo (Mexican string cheese).

Kraken

\$110.00

(Marinado con guajillo)

Charred octopus served on a bed of smoked avocado purée, crispy onions, and roasted onion mayo.

Chamorro perrón

\$90.00

Braised pork shank in black sauces, served with avocado and cilantro.

Chumita

\$80.00

Hummus, quelites (Mexican greens), sautéed mushrooms, toasted almonds, goat cheese, and salsa macha. Suggested pairing: Cupreata Mochitlán from Guerrero + \$75.00.

Beef Cecina

\$80.00

Grasshoppers, guacamole, and quesillo (Mexican string cheese).

DESSERTS

Truffle Cake

\$160.00

Chocolate sponge cake filled with semi-dark truffle and covered in chocolate.

Cheesecake with Red

\$160.00

Fruits

Classic cheesecake topped with red fruit compote and fresh red fruits.

COFFEE SHOP

SWAP DAIRY-FREE FOR ALMOND MILK + \$15.00
WE PREPARE OUR ESPRESSO-BASED DRINKS WITH
CRAFTY SPECIALTY COFFEE. CLASSIC MEDIUM-HIGH ROAST, SILKY BODY,
LOW ACIDITY, CHOCOLATE, TOASTED NUTS AND CARAMEL.



COFFEE SHOP

Espresso \$40.00

Flat white \$55.00

Espresso with a thin layer of steamed milk, featuring an intense coffee flavor.

Cappuccino \$65.00

Espresso with steamed milk foam.

Cappuccino with cajeta or Eggnog \$70.00

Americano \$40.00

Cappuccino with Baileys or Amaretto \$85.00

Latte \$60.00

Espresso with 7 oz of steamed milk.

Mocha \$70.00

Cappuccino with semi-dark chocolate.

COLD COFFE DRINK

Coffee Milkshake \$70.00

Creamy espresso-based drink with vanilla ice cream and milk.

\$80.00

Two scoops of vanilla ice cream topped with espresso.

Affogato Baileys 45 ml \$90.00

Rabbit tonic \$70.00

Citrus oils, tonic water, and cold brew.

Vietnamese Coffee \$70.00

Condensed milk with espresso and steamed milk.

Cold brew \$60.00

Cold-extracted coffee brewed for 12 hours.

Cold brew latte \$70.00

Cold brew with a touch of milk.

NON COFFE BEVERAGES

Fruit Infusion Tissana \$55.00

Ask for available flavors.

Tea Bag infusion Twings \$30.00

Options: Mint, red fruits, orange with cinnamon, chamomile with honey and vanilla.

Hot Chocolate \$65.00

Semi-dark Mexican chocolate with steamed milk.

Chai latte \$65.00

Black tea infused with spices and vanilla, topped with steamed milk.

Matcha latte \$65.00

Powdered green tea with vanilla and steamed milk.

BEVERAGES



MIMOSAS AND SPRITZ FIFI ORDER THE SECOND AT HALF PRICE

Every Saturday and Sunday from 12:00 p.m. to 2:00 p.m

Grand Mimosa	\$120.00	Mezcal Spritz Anti Flu	\$180.00
Orange juice, Grand Marnier, and Prosecco.		Orange and guava juice, Limoncello, Criollo Mezcal (Estado de México), and Prosecco.	
Mimosa Cherry	\$120.00	Mezcal Spritz Detox	\$180.00
Cranberry juice, Cherry Maraschino Liqueur, and Prosecco.		Lime, cucumber, mint, Limoncello, Criollo Mezcal (Estado de México), and Prosecco.	
Aperol Spritz	\$180.00	Mezcal Spritz Anti Age	\$180.00
Aperol, Prosecco y soda mineral.		Jamaica and cardamom syrup, Mezcal Criollo Mezcal (Estado de México), Limoncello and Prosecco.	
Limoncello Spritz	\$180.00		
Limoncello, Prosecco y soda mineral.			

BEERS

Carta Blanca (Large Bottle)	\$57.00	Negra Modelo	\$60.00
Corona	\$55.00	Modelo Especial	\$60.00
Victoria	\$55.00	Michelado Mug	\$15.00
Pacífico	\$55.00	Cubano Mug	\$20.00
Stella Artois	\$67.00	Clamato Mug	\$25.00
Michelob Ultra	\$67.00	Prepared Clamato	\$45.00

CANNERIA BEER, ENSENADA B.C.N.

ASK FOR THE AVAILABLE OPTIONS

150 ML \$45.00 // 280 ML \$75.00 // 473 ML \$110.

HAPPY HOUR 2X1 EVERY DAY FROM 1 TO 3 P.M. AND FROM 6 TO 8 P.M.

LORETO WITH LOVE 4.5 % ABV, IBU: 21

Style: Blonde Ale.

This beer has a charming and light character, defined by its subtle and well-balanced malt notes.

LA IPA DEL LIC. 6.2% ABV, IBU 50.

Style: American IPA.

A beer full of character and boldness, with a notable bitterness and an explosion of hop flavors.

EL DESAYUNO DE LA ABUELA 4.7% ABV, IBU:33.

Style: Oatmeal Stout.

Its dark, deep color evokes the richness of the roasted grains used in its brewing.

DELFINO VAQUERO 6.8 % ABV, IBU: 30.

Style: Hazy IPA.

Intense citrus profile with tropical notes, featuring a smooth and hazy body.

7 WYS FALL IN HOPS 9.1% ABV, IBU: 81.

Style: Double IPA.

A high-intensity beer with a robust body and deep flavors.

LA GALVAN 4.6 % ABV, IBU: 21

Style: Lager.

A lager-style beer that becomes a truly irresistible option on summer days.

BEVERAGES



MEMEXOLOGY

Stupid, My Dumb Hair. \$185.00
(Cold brew)

Criollo Mezcal from Estado de México, cold brew coffee, Aperol (Italian bitter aperitif), red wine reduction, Vermouth Rosso, and tonic water. Served with 75 ml of alcohol.

¡Trakaaaa! \$185.00
(Pineapple/Raspberry)

Arroqueño Mezcal from Oaxaca, pineapple, Charanda (Mexican sugarcane spirit), El Hispano Chipotle Liqueur, lime, pineapple Jarrito soda, and raspberry foam. Served with 60 ml of alcohol.

You Escaped My Curse \$185.00
(Clarified)

Criollo Mezcal from Estado de México, strawberry-banana oil, aged rum, cacao liqueur, and chocolate foam.

Yordi my grandfather saw an Alien. \$185.00
(Pitahaya / Lychee)

Criollo from the State of Mexico, pitahaya and lychee, Brigh Vatia cashew liqueur, lemon juice and pink pepper syrup. Served with 75 ml of alcohol.

Pedro, Pedro, Pedro, pé. \$185.00
(Black Cherry / Limoncello)

Mexicanito Mezcal from Oaxaca, Limoncello, black cherries, and basil. Served with 60 ml of alcohol.

That's Right, Diva! \$185.00
(Guava Kombucha)

Criollo del Estado de México, kombucha de guayaba, Lillet Blanc, Calvados, toronja, albahaca y miel de agave. Se sirve con 60 ml de alcohol.

Fan of Their Relationship \$185.00
(Clarified)

Lychee clarified cocktail with Mexicanito Mezcal from Oaxaca, Hpnotiq, and butterfly pea flower.

Take off I'll solve \$185.00
(Strawberries / vanilla)

Oaxaca, strawberry syrup, Xtabetún (Liqueur maya made from the fermentation of honey) and ice cream vanilla. Served with 60 ml of alcohol.

BEVERAGES



THE FAVORITES OF MEMEXOLOGY

Diablos señorita (Sandía)

\$180.00

Criollo del Estado de México, sandía, limón, Licor Giffard Flor de Sauco y jugo de arándano.
Se sirve con 60 ml de alcohol.

Deja de hablar y pégame \$190.00 (Peach/Kiwi Clarified)

Criollo Mezcal from Estado de México, peach and kiwi compote, avocado leaf infusion, Yolixpa herbal liqueur, chipotle liqueur, and Sierra Norte Yellow Whiskey. Served with 90 ml of alcohol.

Me amarraron como puerco \$175.00 (Chamomile/Bougainvillea)

Espadín Mezcal from Oaxaca, chamomile infused with honey, Limoncello, bougainvillea infusion, lime, and honey. Served with 60 ml of alcohol.

Porque no soy cualquier perra, soy la más perra. \$185.00 (Raspberry/Eureka Lemon)

MMexicanito Mezcal from Oaxaca, raspberry, Eureka lemon, Lillet Blanc, cashew liqueur, hibiscus, and soda.

Muy pegrioso

\$190.00

(Mixmango/pineapple/tamarind)

Arroqueño Mezcal from Oaxaca, El Hispano Jalapeño Liqueur, mango, pineapple, and tamarind mix.
Served with 75 ml of alcohol.

Y soporten

\$190.00

(Passion Fruit/Coconut)

·Espadín Mezcal from Oaxaca, passion fruit, Tío Pepe Fino Sherry, coconut, and tonic water.
Served with 60 ml of alcohol.

No digas mamadas Meriyein

\$185.00

(Cucumber/Hoja Santa)

Arroqueño Mezcal from Oaxaca, cucumber, hoja santa (aromatic Mexican leaf), spiced Granicera, and El Hispano Jalapeño Liqueur, topped with grasshopper foam.
Served with 75 ml of alcohol.

Mezcazuela

\$220.00

Jorge Millán's Criollo from the State of Mexico, citrus mix, grapefruit quarters, lime, orange and grapefruit soda top.
Served with 60 ml of alcohol.

BEVERAGES



THE CLASSICS

Classic Negroni \$210.00

Spicy Granicera, Campari and Vermouth.

Served with 90 ml of alcohol.

Negroni Mezcal \$210.00

Arroqueño de Oaxaca, Campari and red Vermouth.

Served with 90 ml of alcohol.

Gin & Tonic bitter \$190.00

(Citrus or Spicy) Granicera, quina water, (Campari or orange) bitters.

Served with 50 ml of alcohol.

Red Fruit Gin & Tonic \$190.00

(Citrus or Spicy) Granicera, quina water and red fruit.

Served with 50 ml of alcohol.

Classic Gin & Tonic \$190.00

(Citrus or Spicy) Granicera, aqua quina, orange garnitura, grapefruit and lime. Served with 50 ml of alcohol.

Conejo viejo \$180.00

Criollo from the State of Mexico, Sierra Norte Whisky and Xtabentún on the rocks. Served with 75 ml of alcohol.

Conejillo \$180.00

Jorge Millán's Criollo from the State of Mexico, agave syrup and shot of espresso coffee Astuto. Served with 50 ml of alcohol.

Aperol Spritz \$210.00

Aperol, prosecco and mineral soda. Served with 50 ml of alcohol.

Limoncello Spritz \$210.00

Limoncello, prosecco and mineral soda. Served with 50 ml of alcohol.

Lime Mezcalita \$220.00

Jorge Millán's Criollo from the State of Mexico, lime, Grand Marnier and simple syrup. Served with 60 ml of alcohol.

Lime Margarita \$220.00

Tequila Migrante, lime, Grand Marnier and simple syrup. Served with 60 ml of alcohol.

Martini (Dry o dirty) \$190.00

Citrus graniciera, with a portion of extra dry vermouth and green olive. Served with 75 ml of alcohol.

Blody Mary Mezcal \$220.00

Oaxaca Mexicanito, tomato juice, lime, Tabasco salsa, celery salt, pepper and ice. Served with 50 ml of alcohol.

Conejillo \$220.00

Jorge Millán's Criollo from the State of Mexico, 43 Liqueur and shot of espresso coffee Astuto. Served with 50 ml of alcohol.

MENU



OTHER DESTILLATES AND LICORS MEXICAN DRINKS 2 OZ.

Whiskey Sierra Norte \$160.00 45 %Vol Alc.

Made from yellow Oaxacan corn.
Master Distiller: Douglas French.
Region: San Agustín de las Juntas.
Includes mixer.

Tequila Cascahuin plata \$220.00 48 % Vol Alc.

Region: El Arenal, Jalisco.
Includes mixer.

Tequila Migrante \$195.00 55% Vol Alc.

Maestro Tequilero: José de Jesús Vázquez Magaña.
Region: Arandas, Jalisco.
Includes mixer.

Ron 1907 \$135.00 40% Vol Alc.

50% jugo de caña.
50% melaza de la zona.
Region: Uruapan Michoacán.
Includes mixer.

Charanda Uruapan \$145.00 35% Vol Alc.

Fabricante: José Cleofas Murguía.
Destilado de caña.
Region: Uruapan Michoacán.
Includes mixer.

Pox Tres Almas \$155.00 36% Vol Alc.

Destilado artesanal de maíz criollo,
caña de azúcar y trigo.
Region: Chamula, Chiapas.

Bacanora \$160.00 **Vinateros:** Martín y Agapito Yepiz **Región:** Álamos, Sonora.

Whiskey Sierra Norte \$160.00 45% Vol Alc.

Made with black Oaxacan corn.
Master Distiller: Douglas French.
Region: San Agustín de las Juntas.
Includes mixer.

Tequila Cascahuin plata \$160.00 48 % Vol Alc.

Region: El Arenal, Jalisco.
Includes mixer.

Tuxca Chacolo \$200.00 50% Vol Alc.

Agave Rhodacantha.
Maestro Tabernero: Macario Partida Ramos.
Region: Zapotitlan de Vadillo, Colima.

Lechuguilla 45% \$195.00 Vol Alc.

Agave Bovinocornuta.
Maestro Vinatero: Juan Carrillo.
Region: Bacayopa Choix Sinaloa.

Yolixpa De La Montaña \$135.00 30% Vol Alc

Licor de hierbas tradicional Mexicano.
Region: Puebla.

Sotol Conejo en la Luna \$195.00 46% Vol Alc.

Tradicional campesino.
Maestro Sotolero: Fernando Porras.
Region: Estación San Sóstenes Chihuahua.

Carney De Venado \$210.00 40 % Vol Alc.

Tradicional campesino.
Maestro Sotolero: Fernando Porras.
RegiOn: Estación San Sóstenes Chihuahua.

MENU



GLASS WINES

TEOTIHUACAN SOLO BOTELLA \$600

TONOS TINTO

\$170.00

Cabernet, Merlot y Syra, Vinicola 3 Olivos, Valle de Guadalupe BC, Mexico.

TONOS BLANCO

\$160.00

Chardonnay y Chenin blanco, Vinicola 3 Olivos, Valle de Guadalupe BC, Mexico.

TONOS ROSE

\$170.00

Vinicola 3 Olivos, Valle de Guadalupe BC, Mexico.

GET TO KNOW MEXICO THROUGH ITS DISTILLATES, TASTING 6 OZ.

TRADITIONAL MEZCALES \$600.00 FROM THE REST OF THE COUNTRY

Pitzometl de Puebla.
Espadín de Guanajuato.
Criollo del Estado de México.
Cupreta de Guerrero.
Cenizo de Durango.
Cupreata de Michoacán.

TRADITIONAL OAXACAN MEZCALES \$650.00

Arroqueño de San José Río Minas.
Espadín de San José Río Minas.
Arroqueño de Santa Catarina Minas.
Tobalá de Sola de Vega.
Tobalá de Ocotepéc.
Espadín de Matatlán.

ESPECIAL MEZCALES \$700.00

Tres Mexicanos de Sola de Vega.
Verde Campanilla de San Lus Potosí.
Lechuguilla de Batopilas, Chihuahua.
Manso de Aguacatito, Michoacán.
Mezcal de Pechuga de Santa Catarina Río Minas.
Maguey Amarillo de Sola de Vega.

OTHER DESTILLATES \$650.00 MEXICANS

Tequila Migrante de Arandas, Jalisco.
Bacanora de Sonora, Conejo en la Luna.
Sotol de Chihuahua, Conejo en la Luna.
Tuxca Chacolo, Colima.
Charanda de Uruapan
Lechuguilla de Batopilas, Chihuahua.

MENU



TRADICIONAL MEZCAL

PUEBLA **2 oz.** **BOTELLA**
\$180.00 \$980.00

Tradicional Contemporáneo PIZOMETL.
Maestro Mezcalero: Melecio Meza
Región: Caltepec

EDO MÉX **2 oz.** **BOTELLA**
\$160.00 \$780.00

Tradicional Campesino CRIOLLO.
Maestro Mezcalero: Jorge Millán
Región: Valle de Teotihuacan

SAN LUIS **2 oz.** **BOTELLA**
POTOSÍ \$230.00 \$1400.00

Tradicional Campesino VERDE
Maestro Mezcalero: Jesús Navarro
Región: Mexquitic

DURANGO **2 oz.** **BOTELLA**
\$180.00 \$950.00

Tradicional Contemporáneo CENIZO
Maestro Mezcalero: Gilberto Roldán
Región: Nombre de Dios.

2 oz. **BOTELLA**
\$190.00 \$1050.00

Tradicional Contemporáneo
LAMPARILLO
Maestro Mezcalero: Gilberto Roldán
Región: Nombre de Dios.

CHIHUAHUA **2 oz.** **BOTELLA**
\$210.00 \$1300.00

Tradicional Campesino LECHUGUILLA
Maestro Mezcalero: Dolores González
Región: Batopilas

MICHOACÁN **2 oz.** **BOTELLA**
\$170.00 \$850.00

Tradicional Contemporáneo CUPREATA
Maestro Mezcalero: Joel Vieyra
Región: El Aguacatito

2 oz. **BOTELLA**
\$180.00 \$1000.00

Tradicional Contemporáneo CENIZO
Maestro Mezcalero: Joel Vieyra
Región: El Aguacatito

2 oz. **BOTELLA**
\$190.00 \$1100.00

Tradicional Contemporáneo ALTO
Maestro Mezcalero: Joel Vieyra
Región: El Aguacatito

GUERRERO **2 oz.** **BOTELLA**
\$170.00 \$960.00

Tradicional Campesino CUPREATA
Maestro Mezcalero: Cooperativa Tepolcito
Región: Mochitlán

2 oz. **BOTELLA**
\$185.00 \$1020.00

Tradicional Campesino CUPREATA
Maestro Mezcalero: Dagoberto Islas Díaz
Región: Zihuaquio.

MENU



TRADICIONAL MEZCAL

OAXACA

2 oz. BOTELLA
\$165.00 \$840.00

Tradicional Contemporáneo ESPADÍN
Maestro Mezcalero: Adela Cruz
(La Palanquerita)
Región: San Dionisio Ocotepec

2 oz. BOTELLA
\$180.00 \$950.00

Tradicional Contemporáneo TOBALÁ
Maestro Mezcalero: Adela Cruz
(La Palanquerita)
Región: San Dionisio Ocotepec

2 oz. BOTELLA
\$170.00 \$850.00

Tradicional Campesino MEXICANITO
Maestro Mezcalero: Anatolio Ramírez
Región: Sierra Mixteca.

2 oz. BOTELLA
\$180.00 \$1020.00

Tradicional Campesino PAPALOMETL
Maestro Mezcalero: Anatolio Ramírez
Región: Sierra Mixteca.

2 oz. BOTELLA
\$185.00 \$1020.00

Tradicional Campesino ARROQUEÑO
Maestro Mezcalero: Anatolio Ramírez
Región: Sierra Mixteca.

2 oz. BOTELLA
\$165.00 \$850.00

Tradicional Campesino ESPADÍN
Maestro Mezcalero: Anatolio Ramírez
Región: Sierra Mixteca.

2 oz. BOTELLA
\$220.00 \$1300.00

Tradicional Campesino ENSAMBLE 3
MEXICANOS (Mex. Verde, Mex. Amarillo,
Penca Larga)
Maestro Mezcalero: Cristino Rodríguez
Región: Sola de Vega

2 oz. BOTELLA
\$185.00 \$1020.00

Tradicional Campesino TOBAZICHE
Maestro Mezcalero: Cristino Rodríguez
Región: Sola de Vega

2 oz. BOTELLA
\$185.00 \$1020.00

Tradicional Campesino TOBALÁ
Maestro Mezcalero: Cristino Rodríguez
Región: Sola de Vega

2 oz. BOTELLA
\$185.00 \$1020.00

Tradicional Campesino SIERRA NEGRA
Maestro Mezcalero: Cristino Rodríguez
Región: Sola de Vega

2 oz. BOTELLA
\$185.00 \$1020.00

Tradicional Contemporáneo ESPADÍN
Maestro Mezcalero: Rusdael Vázquez
Región: San Baltazar Chichicapam

2 oz. BOTELLA
\$190.00 \$1100.00

Tradicional Contemporáneo
ENSAMBLE Cuish, Espadín, Toba lá
Maestro Mezcalero: Rusdael Vázquez
Región: San Baltazar Chichicapam

MENU



TRADICIONAL MEZCAL

2 oz. **BOTELLA**
\$180.00 **\$900.00**

Tradicional Contemporáneo CUISH
Maestro Mezcalero: Rusdael Vázquez
Región: San Baltazar Chichicapam

2 oz. **BOTELLA**
\$165.00 **\$850.00**

Tradicional Contemporáneo ESPADÍN
Maestro Mezcalero: Lorenzo Monterroza
Región: Matatlan

2 oz. **BOTELLA**
\$225.00 **\$1300.00**

Tradicional Contemporáneo ESPADÍN
DE PECHUGA
Maestro Mezcalero: Armando Arellanes
Región: Santa Catarina Minas

2 oz. **BOTELLA**
\$175.00 **\$980.00**

Tradicional Contemporáneo
ARROQUEÑO
Maestro Mezcalero: Armando Arellanes
Región: Santa Catarina Minas
